

Description



Chicken drumsticks marinated in herbs, garlic, Rosemary Olive Oil, and Aceto 4 Leaf Balsamic Vinegar. When baked creates a glaze that is so delicious it is sure to please any palate...kids and adults alike!

Ingredients:

- 18 chicken drumsticks
- 1 T. fresh rosemary, chopped
- 1 T. fresh thyme, chopped
- 3-4 cloves garlic, minced
- 1/4 C. The Olive Tap's [Rosemary Fused Olive Oil](#)
- 1/4 C. The Olive Tap's [Aceto Balsamico di Modena, 4 Leaf Quality](#)
- The Olive Tap's [Himalayan Pink Sea Salt](#) and Gourmet Grind Black Pepper to taste
- Fresh, chopped parsley for garnish

Directions:

1. Combine rosemary, thyme, garlic, olive oil, balsamic, and whisk together. Add salt and pepper to taste. Add chicken drumsticks to marinade and marinate 2 hours (longer is fine too). This works great in a pan, or in a resealable plastic bag. Pull out of refrigerator about a half hour before baking.
2. Pre-heat oven to 375. Lay chicken drumsticks on a baking sheet and brush the extra marinade over each one. I also like to sprinkle with a little extra salt. Bake for 45 minutes and then broil about 5 minutes to crisp up skin.

3. Place Balsamic Chicken Drumsticks on a platter with chopped parsley sprinkled over the top as a garnish.

An Olive Tap Original Recipe by Melanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/garlic-herb-balsamic-chicken-drumsticks/>

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